

# -THE STAR INN-

COUNTRY PUB & ROOMS

## New Year`s Eve Celebration Menu 2018

Scottish smoked salmon with bucks fizz jelly, watercress & granary bread

French onion soup with gruyere croutons

Terrine of rabbit, ham and pheasant, toasted brioche, pickled carrots  
and blackberry chutney

Twice baked smoked cheddar soufflé with a caramelized shallot puree  
and rocket salad

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pan roasted breast of duck with a pistachio crust served with sweet potato fondant,  
rainbow chard and a dark cherry jus

wild mushroom and goats cheese filo parcel served with fine beans,  
dauphinoise potatoes and a tomato cream

Scottish salmon en crouete with roasted baby potatoes, tender stem broccoli  
and a crayfish beurre blanc

Pan roasted pork belly, apple, pear and star anise compote, dauphinoise  
Potatoes and fine beans

Fillet of Somerset beef with potato fondant, shallot tarte tatin, wilted spinach  
And a madeira jus  
(£5 supplement)

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A trio of desserts- dark chocolate orange fondant, raspberry and pistachio iced parfait and a frangipane and  
apricot tart with vanilla bean ice cream

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Filter coffee and truffles

Glass of bubbly at midnight

Our menu is £40 per head and we would like your pre-order menu choices in advance. Please arrive by  
7.30pm for an 8.00pm sit down.

Dinner is followed by dancing, fun and the chimes at midnight.

*Please note- our food is cooked to order and there is sometimes a delay during peak times. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients- if you have a food allergy please tell us before ordering. Fish may contain small bones*